



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

5/2/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-302.11	1. A cook wiped a cutting knife on the sanitizer towel. Wipe off on clean dry towel, do not use chemical towels. 2. Cook cut up chicken on a dirty greasy cutting board. Use a clean designated cutting board for slicing RTE foods. All food must be protected from cross-contamination.	5/16/2014
3-304.11	1. There were utensils hanging in the warewash area with clean utensils that had dried old food debris on them. Rewash. 2. Clean the can opener. 3. The bar dishwasher was not sanitizing. Out of sanitizer. Food equipment must be clean and sanitized before used with food.	5/16/2014
3-304.12	Store ice cream scoops in running water. REPEAT	5/16/2014
3-304.15	Cook used went from food handling to using chemicals and then back to food without changing gloves. Change gloves in between tasks and wash hands.	5/16/2014
3-501.16	Cooked shrimp on a customer plate at the window was 134F and cooked zucchini at 114F. Food is sitting too long at the service window. Potentially hazardous food must be held hot at 135 degrees or above.	5/16/2014



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4-501.11	Repair the Delafield cooler under the impinger.	5/16/2014
	Replace the burnt out bulb in the hood.	
	Discard any melted utensils or pieces of equipment that have been damaged and are no longer cleanable.	
4-601.11	Clean the following items: 1. Clean the food in the floor receptor at the veg prep sink. 2. Clean the floor and receptor under the wait station by the soda dispenser. 3. The wait station soda dispenser has mold growing around the nozzles and upper top. Clean under and inside the cabinet and the floor receptor. 4. Clean the ice cream freezer from melted ice cream.	5/16/2014
6-301.12	No paper towels at hand sinks at the bar or the wait station. Provide single service toweling for all handsinks. COS REPEAT	5/16/2014
6-501.114	Repair all loose and broken tiles in the dishwasher area. An extension may be given for this item. Contact your inspector for an extension.	5/16/2014

Good Practice Violation(s): 9

Total Violations: 9

Notes:

Replace the burnt out hood bulb.

On 5/2/2014, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature